

Crunchy Spiced Vegetable Chips

60–120 Min

Ingredients 2 Portions

= Kotányi Produkte

1	Celeriac
1	Red kuri pumpkin
1	Beets, precooked
2	Sweet potatoes
3 tbsp.	Olive oil
1 pinch	Curry Madras
1 pinch	Cayenne Pepper, Ground
1 pinch	Cumin, Ground

Preparation

1. Wash the vegetables, then peel and slice them into thin strips. Season the vegetables with sea salt and put to one side for at least 20 minutes, then rinse with water and allow to dry.
2. Coat the vegetables with olive oil and arrange each type of vegetable on separate baking trays.
3. Preheat the oven to 120 °C (356°F).
4. The celeriac will take around 70–100 minutes, the beets will take 60–90 minutes and the sweet potatoes 40–70 minutes in the oven at 120°C (248°F) using the fan setting. Leave the oven door open a little and keep turning the vegetables.
5. Mix the curry powder, ground cayenne pepper and ground cumin to form a seasoning mix.
6. Remove the cooked vegetables and sprinkle the chips with the seasoning mix while they are still warm. Allow to cool and enjoy.